

Prawn and Pumpkin Pizza Recipe

Ingredients:

- Pizza Base – 1
- King Prawns – 5 to 6, peeled, deveined
- Yellow Pumpkins – 250 gms, peeled, finely sliced
- Plain Yogurt – 2 tbsp
- Onions – 2, small, finely sliced
- Capsicum – 1, finely sliced
- Mint Leaves – handful, chopped
- Coriander Leaves – handful, chopped
- Baby Spinach Leaves – handful, chopped
- Tikka Masala Sauce – 2 to 3 tbsp (available readymade in most major stores)
- Black Pepper Powder as per taste
- Tomato Sauce to spread
- Olive Oil as required



Method:

- Spread tomato sauce on the pizza base and keep aside.
- Heat a little oil in a frying pan over medium flame.
- Stir-fry the pumpkin pieces until golden and tender, about 5 to 10 minutes.
- Remove and keep aside.
- Add some more oil to the pan.
- Saute the onions until golden and remove.
- Add the prawns to the pan and stir-fry until pink. Remove.
- Spread the tikka masala sauce on the pizza base.
- Top up with the pumpkins, onions, prawns, cucumbers, mint leaves, coriander leaves and spinach leaves.
- Add 1 to 2 tbsp water to the yogurt and drizzle over the pizza.
- Place the pizza in a preheated oven at 200C/400F.
- Bake for 10 minutes or until cooked through and crust is golden.
- Remove and sprinkle pepper powder on top.
- Cut into slices and serve at once.